



Andy Nelson's Barbecue

11007 York Road, Cockeysville, 410-527-1226

It never fails: Just seeing that big statue of a pig on the roof of Andy Nelson's makes our hearts swell and our mouths water. It is, for us, the quintessential barbecue shack—small, cacophonous, and as unpretentious as the wooden picnic tables that make up the furnishings. We love the smell that wafts from the smoker set up outside; we love the fact that the place was founded by a former Colt, tying it into local history; we even love the slightly creepy sensation of eating pork products under the smiling gaze of anthropomorphic pig figurines. And most of all, we love the barbecue: The tender, flavorful meat that is never boiled or baked, just smoked until it's meltingly done. There is something so primordial in the messy, carnivorous joy that fills us when we sink our teeth into a satisfyingly massive Andy Nelson rib—they understand here that you don't need to resort to miniscule babybacks if you smoke your meat long enough. Pair this with some beans and slaw, and you've magically transported yourself to a summer picnic, no matter what the weather looks like outside—all for less than \$10, unless you're willing and able to handle an entire slab of ribs by yourself. Andy Nelson's is where we take friends who doubt Baltimore's Southern heritage. It's also where we take friends who have never visited America before.